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Republican
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PRINTING.

The Bellefontaine Republican.

Official
Paper
Of the City.

VOLUME XLIV.

BELLEFONTAINE, LOGAN COUNTY, OHIO, TUESDAY, DECEMBER 13, 1898.

NUMBER 99.

CHRISTMAS PRESENTS

FOR EVERY ONE

Our HOLIDAY GOODS are now open, and we extend to all a MERRY CHRISTMAS and a HAPPY NEW YEAR and will be delighted to have you call and see our beautiful goods. Our assortment is complete and prices low. Call early and get the best selections. Remember we deem it a pleasure to show our goods.

G. M. FRAZER,

The Prescription Druggist,

127 West Columbus Street.



KEEP
YOUR
EYE
On That
SHEEP!

HERE WE ARE AGAIN!

Right at the top with a lot of the finest

DELANE MERINO RAMS

Logan County. All stock recorded. Make your selections early and get first choice. Prices reasonable.

G. A. HENRY,

BELLEFONTAINE, O.



THE HOOSIER
Fan Mill,
Seed Separator,
Cleaner and Grader.
PATENTED MAY 18, 1897.

It will clean, separate, and grade all kinds of seed or grain. It will separate Rye, Oats, Barley, Corn, Mustard and Wheat from Wheat. It will separate Buckwheat, Dock, Ragweed, Plantain, Sand, and all other impurities from Clover Seed. Will separate Clover from Timothy, and all other impurities. It will clean and separate Wheat into two grades at one operation, at the rate of one bushel every minute. It has a motion different from all other machines, and will not damage the flour. It is smaller, lighter, and has a greater screen capacity than any mill on the market. It will pay for itself in one season. Call at the factory and see this machine work.

DeGraff Manufacturing Co.,

Send for Catalogue.

GRAFF, OHIO.

Agents Wanted.

July 22, 1898-4m.

WHY?

The Republican

Is the Best Advertising Medium.

What Advertising Is.

[FROM PRESS AND PRINTER.]

ADVERTISING may be done in a thousand ways. Any method which tells anybody about anything is advertising. Advertising is anything which conveys a business or a product.

If a man opens a store and tells his friends about it, he is advertising the store.

If he prints his announcements on cards and hands them to the passer-by, he is advertising the store.

If he puts his sign above the door or goods in the window, he is advertising his store.

If he makes a hundred duplicates of his signs and nails them on fences or dead walls where people can see them, he is advertising.

If he joins a church or club, or a secret society, his name and his business will become known, and he will still be advertising.

If he causes his sign or his card to be reproduced and printed in a newspaper, he is doing the same thing that he did when he tacked his sign on the fences, or handed the card to the passer-by, he is putting his sign into the house of every reader of that paper.

This hypothetical man is a retail dealer. He is in direct contact with people to whom he seeks to convey the news of his enterprise. The principle is exactly the same with the maker or handler of goods as it is to have a more than local sale.

Of all the ways of advertising, the BEST, most certain and cheapest is that of using the columns of a good newspaper. Intelligent people with money to spend, always read the papers.

Successful business men, who have tried all kinds of advertising, are unanimous in proclaiming that there is but one right way to advertise, and that is newspaper advertising.

Then there remains but one thing to do: Find out the best medium to use.

The Bellefontaine Republican

IS THE BEST ADVERTISING MEDIUM IN LOGAN COUNTY, because it will carry your advertisements to more homes of people who have means to patronize you liberally, than any other advertising medium in the county.

WONDERS OF THE SUN

INTERESTING FACTS ABOUT OUR FIERY ORB OF DAY.

Its Size, Weight and Intense Heat. Its Dazzling Light and the Force From Which It Proceeds. The Elements Which It Contains.

The sun's diameter is 866,000 miles. This is about 109 times that of the earth, and is nearly twice that of the moon's orbit.

Its volume of bulk is 1,831,000 times that of the earth. Its weight, calculated from the strength of its pull upon the planets, is that of 327,000 earths.

The sun's mean or average distance from us, according to the latest determinations, is 92,700,000 miles. Owing to a slight ellipticity of the earth's orbit and the fact that the sun is not exactly at its center we are 8,000,000 miles nearer the sun on the 1st of January than on the 1st of July.

Light, traveling at the rate of 186,000 miles a second, requires 8 1/4 minutes to come to us from the sun. A railway train, speeding day and night at the rate of 60 miles an hour, would cover a distance as great in 176 years.

The amount of heat radiated by the sun every 45 minutes is equivalent to the heat which would be generated by the combustion of a chunk of the best anthracite coal of the size of the moon.

If a javelin of ice 45 miles thick were to be hurled at the sun by some titanite or liquid matter, though undoubtedly the great bulk of the sun's mass is gaseous, so that the "spectrum" of sunlight (formed by causing a beam of sunlight to pass through a glass prism) is "continuous"—that is, it contains all the rainbow colors from red to violet, and such a spectrum is given only by light from a glowing solid or liquid.

The spectrum of a glowing gas consists only of a greater or less number of bright lines, the intervening spaces being dark. Each of these lines is due to the fact that above the sun's dazzling photosphere is an atmosphere—about 5,000 miles deep—made of various gases and vapors of metals, which stop or "absorb" a part of the sun's light in passing through them.

These dark lines correspond in position and intensity with the bright lines which form the spectra of various gases and metals and are undoubtedly caused by the presence of these substances in the sun's atmosphere.

About one-half of the 70 and more "elements" known to terrestrial chemistry have been discovered by these indications to exist in the sun, and astronomers are confident that the rest of the terrestrial elements are also there, though for some reason they have not yet revealed themselves through the spectroscopic.

Some years ago astronomers were puzzled at finding evidence of the existence in the sun of a substance apparently quite abundant, which could not be identified by means of its lines with any known terrestrial element. They named it helium.

Helium has lately been found to exist upon the earth as well as in the sun, in the shape of a gas which is contained, absorbed, in certain rare minerals—cloveite, broggerite and a few others. It is somewhat heavier than hydrogen, but is too light to remain in a free state in the earth's atmosphere, just as no hydrogen exists upon the earth in a free state, but only in compounds, of which water is the most important.

Among the elements which have not yet been found in the sun, though it hardly seems possible that they are not there, are carbon, sulphur, phosphorus, mercury, gold and the recently discovered gas argon.

From what is now known it is little less than certain that the material of which the sun and the earth consist is precisely the same. The two bodies differ mainly in size and temperature. In the sun nearly everything is gaseous, because of its intense heat. The earth may once have been as hot as the sun now is and have then as luminous, but now its temperature has fallen so low that the greater part of its substance is in the solid state, and only a small part is either liquid or gaseous.

How to Preserve Mushrooms. Rub with a piece of flannel and salt, fresh, small button mushrooms. Wash in cold water, cut off the end of the stalks and drop the mushrooms in cold water, to which add the juice of two lemons. When all are cleaned, take the mushrooms out of this solution, place them over a fire in a preserving kettle with enough water to cover them and boil five minutes. Put in glass jars, screw tightly, place the jars in a vessel of cold water over the fire and boil for three-quarters of an hour; remove and keep in a cool place for use.

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How to Make Vegetable Stew. Chop beans, cauliflower, celery, onions, sweet herbs and carrots as the basis of the stew. Clean them carefully and boil till tender in strong meat gravy. Season when cooked with salt, pepper and lemon juice. Brown and thicken with roux and serve in the gravy with small forcemeat balls to garnish.

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Could Sleep at Will. A friend of the late Dr. William Pepper of Philadelphia tells how he could go to sleep at will. "Will you excuse me, Mrs. —?" he would say sometimes. "I could talk with you much more satisfactorily if I had a few minutes' nap. Jane, make Mrs. — comfortable and wake me in ten minutes."

Outside the office would be crowded with people waiting to see him—about the Philadelphia museums, the University of Pennsylvania, the public libraries, or about their health, but he would go into his own room behind the office, would stretch out on the lounge, throw a rug over his knees and closing his eyes would be asleep at once. Ten minutes later he would be roused by his servant and would at once resume his conversation with the patient at the point at which it had been dropped. He would sleep in a train, in a strange parlor or library, in private or in public, absolutely indifferent to com-

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GREEN PEPPER ENTREE.

How to Prepare This Appetizing Dish With Spanish Sauce.

Select for this purpose sweet Spanish peppers. This is a pepper similar to the old fashioned bell pepper, but it is larger and milder in flavor. It is used green both to serve as a stuffed vegetable and for stuffed pickles or "maquitos."

A simple and satisfactory way to prepare these pickles as a vegetable is to plunge them in hot water and let them simmer for about ten minutes.

Drain them, cut off the stems and cut a slice out of the stem end and scoop out the seeds and insides of the peppers.

Stuff the peppers with nice sausage meat or prepare a forcemeat of lean veal and fat pork in the proportion of about one-quarter pound of fat salt pork and three-quarters of a pound of lean veal, all ground together.

Add an even tablespoonful of salt, a scant teaspoonful of pepper, a teaspoonful of chopped parsley and a scant teaspoonful of summer savory.

Mix well and use. After filling the peppers with the forcemeat replace the covers and oil the peppers well. Set them in a baking pan and bake them thoroughly for about 25 or 30 minutes and serve with a rich brown sauce around them.

A fair substitute for a Spanish sauce may be made of a good beef extract, well seasoned with salt and pepper, and chopped slices of carrot, one of onion and a bay leaf, a stalk of celery, a sprig of parsley and one of thyme, all chopped together and well mixed. Fry with the vegetables a small teaspoonful of butter. Stir in a tablespoonful of flour and add gradually a pint of stock made from two tablespoonfuls of beef, mixed with boiling water. Let the sauce simmer slowly for about an hour, and at the end of that time strain it, and it is ready to serve around the peppers—Philadelphia Press.

How to Clean Paint. Almost every housekeeper knows that in cleaning paint it is necessary to use extreme care in order not to injure it. The following direction, if strictly followed, will result in clean, bright work: At first the room should be dusted carefully with a painter's brush. If white paint is to be cleaned, take a pailful of lukewarm water and add a tablespoonful of ammonia and a small piece of whiting. Dark paint or walnut furnishings should never be washed, but thoroughly rubbed with linseed oil and polished with a piece of soft silk.

How to Keep Copper Pots Bright. Nothing looks more brilliant in a kitchen than a display of copper utensils sparkling with golden brightness in the sun or firelight, but such utensils require much attention to keep them in this brilliant condition. If kept copper cooking vessels are dangerous to health, as the verdigris that forms upon such is a highly poisonous deposit. Copper vessels are always tin lined, and this lining must be renewed at regular intervals of not too long duration. Indeed, where copper cooking utensils are largely used, the retinning process is carried out once a month. Copper utensils are kept bright by means of soap, soda, hot water and personal energy. The exterior is polished with a rag dipped in vinegar, and a final brisk rubbing with a wash leather is very desirable.

How to Make Sweetbread Salad. Wash thoroughly a pair of fresh sweetbreads, cover with boiling water and let them simmer for 20 minutes, then drain and cover with cold water. When cold enough to handle, remove all the skin and cut them into small pieces with a piece of cold water. A pair of sweetbreads one cup of mayonnaise dressing will be required. Mix the dressing through the sweetbreads and serve on lettuce leaves.

How to Make India Relish. Take one peck of chopped green tomatoes, one head of cabbage, chopped fine, eight green peppers, eight large white onions, and after all are mixed together, pour over them enough white vinegar to keep them from burning. Boil until quite tender, salting to taste. Make a dressing of a half pound of mustard and two tablespoonfuls of curry powder mixed into a smooth paste with white vinegar. Pour the chopping tomatoes, cabbage and peppers and pour the dressing over them, after which it all should be stirred into the mixture. Put the relish in a stone crock which has been thoroughly washed, cover and it will keep for months.

How to Make Curry Powder. Powdered turmeric, one-half ounce; ground coriander seed, two drams; ground cloves, ten grains; ground cardamom seed, one dram; ground cinnamon, three drams; ground ginger, three drams. Salt and black pepper to suit the taste. If a "hot" curry be preferred, add a dash or two of red pepper.

How to Broil in a Pan. Have your spider or frying pan very hot—so hot that a sort of blue haze comes from it, then grease it lightly with a small piece of fat, but do not leave the fat in the pan. This light greasing is done simply to keep the meat from adhering. Immediately after greasing the pan place your meat in it, allowing it to run for a few seconds, only, then turn it on the other side, thus quickly searing both sides to keep in the juices. About four or five minutes should be sufficient time to cook a steak or a chop. After searing both sides of the meat keep the pot covered, only removing the cover to turn the meat.

How to Remove Freckles. Freckles come from an excess of iron in the blood, and the sun brings them out like heat does indelible ink. If they are touched with one drop of carbolic acid, diluted with three drops of water, they will turn white, blanch and fall off at the end of ten days.

Vienna. Here we have a proud, imperial city, rather disdainful of trade, aristocratic and easily going, conscious of a long past, its rulers still animated with the conviction that they are the successors of Charlemagne and Otto, looking on Berlin as upstart, and London as merely commercial, on Paris as half crazy. Excepting in the domain of music, Vienna is not a home of art and culture, but a center of dignity and grace and a certain calm air of superiority, which, however, does not offend. It is content to look on while other places explore and write and tell and push and strain; it stands on its rank; it can never forget its 16 quarters and its claims to high estate.

Vienna is most interesting perhaps as the meeting place between east and west, where the fine gentlemen rub shoulders in the afternoon lounge along the Graben with the Bosnian peasant. The guardian of Europe's ancient order, the center of a great and most interesting empire, the city of leisure and of a pride so lofty that it does not know itself to be pride at all, Vienna is both a charming city and an important political center, as she will continue to be, no matter what is the fate of the Austrian empire.—London Spectator.

M. de Fontenelle's Bright Speeches. M. de Fontenelle, a young fellow who did not do that lady was in love with him: "You are very young. You can only read large print."

A preacher said: "When Pere Bourdaloue preached at Rouen, he caused a great deal of disorder. The workmen left their shops, the doctors their patients, etc. I preached there the following year and set everything right."

A lady 90 years of age said to M. de Fontenelle, who was 95, "Death has forgotten me." "Hush!" replied Fontenelle, putting his finger on his lips. "A concealed dolt interrupted a conversation by, 'I have an idea.' A wit remarked, 'Astonishing!'"

A courier said, "After the death of his majesty there's nothing one can't believe."

M. de Fontenelle, then in his ninety-seventh year, having just paid Mme. Helvetius a thousand pretty compliments, passed her on his way to the table, without seeming to notice her. "See," said Mme. Helvetius, "what account I should take of your gallantry. You went by without looking at me." "Madame," said the old gentleman, "if I had looked at you I should not have passed by you."—Gentleman's Magazine.

Desperate. "I want a horse and a trap for a funeral. Can you let me have them?" inquired the young man in the loud cheek suit of the cautious liverman, whose stock occupies the same place in his affections that a wife and family should.

"Well, if you're careful," replied the cautious liverman slowly, "the turnout was at last ready, and while the young man in the loud cheek suit was arranging himself in his seat the proprietor patted the horse, an excellent animal, tried the buckles of the harness, shook the shafts and performed all the usual ceremonies due upon such an occasion. Then, as he handed up the reins, he said absently: "He's very willing and quick. Be careful not to drive too fast."

The young man regarded him in surprise for a moment, and then assented: "Well, I'm going to keep up with the funeral if it kills him!"—London Answers.

A Bride to Her. Polk Miller of Richmond is known as a rector of plantation life in the south before the war. One story told by Mr. Miller will well bear repetition. An old dandy named Absalom was the favorite attendant of a widower so acquainted of Miller, and as rumor had it that the widower intended taking unto himself a second wife Miller asked Absalom if it were true. Absalom scratched his woolly pate for a moment and replied that he reckoned it was.

"Well," said Miller, "will he take a bride?"

This somewhat puzzled Absalom for an instant; then an inspiration struck him, and he said, "I dunno 'bout a bride, sah, but when de ole missus was live he used to talk a paddle to her; maybe he talk a snipe to de new one!"—Exchange.

Got Her Snap Shots. As President McKinley entered the station at Omaha the other day the crowd lined up as usual upon two sides of a passage that was roped off and protected by the police. Half way across the platform a woman with a kodak dodged the guard and sprang out before Mr. McKinley. The chief of police, who led the procession, ordered her away, but the president interfered and took off his hat so that she might get a better view of his face. Backing rapidly a few feet in advance, she got several good snap shots and then disappeared.

He Won Her. "I learn," she said reproachfully, "that you were devoted to no fewer than five girls before you finally proposed to me. How do I know that you didn't make desperate love to all of them?"

"I did," he replied promptly.

"You did?" she exclaimed.

"Certainly," he returned. "You don't suppose for a minute I would be foolish enough to try for such a prize as you are without practicing a little at first, do you?"—Chicago Post.

Alaska's Sky Pillar. The newly discovered peak in Alaska, which is said to be taller than Mount St. Elias, is away over on the American side of the boundary line and is thus indisputably ours. It will be somewhat rough on Elias to lose his long reputed pre-eminence, but as the great landmark of the international boundary line he may yet get some consolation.—New York Tribune.

The Mystery of the Razor.

It is a matter of common experience that a razor left for awhile unused becomes blunt. A writer in Chambers' Journal says that rust caused by the moisture in the atmosphere is quite enough to account for this. Shearers, for instance, who have to use particularly sharp instruments, never set their shears till just before using. What is not so generally known is that a razor which will not cut will become sharper sometimes by being left aside for some time. The only explanation of this is that the electrical properties of the metal in the edge become changed.

A "wire edge" is commonly put on a tool by amateurs. The steel turns and folds back on itself. It is owing to the edge being made too long and thin, or the metal being too soft. The only cure for a wire edge is to break off the best portion and grind and set again.

"A knife that cuts butter when it is hot" (and under no other circumstances) we sometimes meet with. We have been going into the reasons of things, and the reason of this is easily explained. Heat expands metal, and in proportion to the amount of metal which is heated. There is more metal in the breadth of a blade than in its thickness, and the former, therefore, is expanded immensely more than the latter. In other words, the wedgelike shape is lengthened, and the tool becomes "sharp."

The Fall of Just Price.

One day soon after the Holburn Band park was laid out in the Italian quarter of New York the man who had had more to do with the good work than any one else was passing there. As he strode happily along, thinking of the success that would attend them, the fresh, clean earth attracted him and he walked out upon it. Stamping joyously about, he exclaimed: